



Celebrate



Indulge



Relax



Adore

EVENTS SELECTOR

MENUS FOR EVENTS

We are delighted to prepare a menu tailored to your specific requirements, whatever the event. We have prepared a selection of dishes and menu suggestions.

The prices are for guidance only, as we can arrange menus for all tastes and budgets. Prices may of course fluctuate seasonally and if choices and the number of courses increase. This selector is not exhaustive as our management team in co-ordination with our Head Chef will be happy to discuss every need in detail.

Special diets and allergies are often a concern to event organisers, at the Terraces Hotel we have the people and knowledge available to help you solve these concerns.

The Sterlini Suite can accommodate up to 120 guests, Melville's up to 40 and our Bistro up to 36 guests depending on the table plan.

Please call our conference and banqueting co-ordinator on 01786 472268
Or email us at sales@terraceshotel.co.uk for all of your event needs.

George Knight
General Manager

BISTRO & FUNTION SUITES

Sample Dinner Menu

2 Courses £15.75

3 Courses £18.75

Choose a Soup from our selector

Smooth Chicken Liver Parfait with Arran Oaties
And Oxford Sauce

Duo of Galia and Charentais Melon
with a fruit compote

Pan fried Chicken Supreme finished
with a classic malt whisky sauce

Chilled Poached Fillet of Salmon with a citrus &
Chive Mayonnaise & mixed leaves

Stir fried vegetable & noodles with sweet chilli sauce

Chef's Selection of two vegetables and one potato

Individual Chocolate Truffle Mousse topped with raspberry coulis

Strawberry Cheesecake Served with fresh cream

Selection of fine Scottish cheeses with biscuits, grapes and quince jelly

Freshly brewed Columbian Coffee with chocolate mints

BISTRO & FUNTION SUITES

Sample Dinner Menu

2 Courses £17.75

3 Courses £21.75

Oak Smoked Salmon with red onion marmalade
and a lemon & chive dressing

Choose a Soup from our selector

Duo of Galia and Charentais Melon
with a fruit compote

Supreme of Chicken wrapped in bacon
Served with a creamy mushroom sauce

Fillet of Sea Bass with Prawn and cream sauce
accompanied by braised baby leek

Stir fried vegetable & noodles with sweet chilli sauce

Chef's Selection of two vegetables and one potato

Traditional Sweet Layered Cranachan Topped with raspberry Coulis

Apple and Calvados Tart Tatin

Selection of fine Scottish cheeses with biscuits, grapes and quince jelly

Freshly brewed Columbian Coffee with chocolate mints

STARTERS

Gateau of Stirlingshire Haggis, Neeps and Tatties presented with a rich Dalwhinnie cream sauce

Smooth Chicken Liver Parfait with Arran Oaties And Oxford Sauce

Duo of Galia and Charentais Melon

With a fruit coulis (g)

Classic Prawn Cocktail crowned with a whole Tiger Prawn (g)

Honey Roasted Goats Cheese with Pesto dressed Roquette and Caramelised Onion (g)

Oak Smoked Salmon with red onion marmalade and a lemon & chive dressing (g)

Guinea Fowl and Wild Mushroom Terrine served with a red onion confit

Duo of Smoked Salmon and Prawns with a citrus and dill crème fraiche (g)

Goats Cheese & Fig Muielle Fueille on Toasted Walnut Bread

FRESHLY PREPARED SOUPS(ALL VEGETARIAN)

Scotch Broth

Leek and Potato (g)

Carrot and Coriander (g)

Sweet Potato and Basil (g)

Cream of Mushroom and Tarragon (g)

Roasted Pepper, Tomato and Chilli (g)

Winter Vegetables & Thyme Broth

Cream of Celery & Chive with Prawns (g)

MAIN COURSES A

Highland Chicken Pan fried Chicken Supreme stuffed with Black Pudding and finished with a Malt Whisky sauce

Fillet of Salmon (g) served with tarragon, cream and white wine sauce

Roast Leg of Hill Lamb (g) cooked in a minted Jus, served with creamy mashed potatoes

Hand Carved Honey Glazed Ham (g) with mixed leaves and coleslaw

*Two courses and coffee with main courses chosen from **A**
£18.00, 3 Courses with coffee £22.00*

MAIN COURSES B

Pan seared Rump of Perthshire Lamb (g) with a fricassee of Crushed Potato, Chorizo & Spinach and a sun blushed tomato jus

Pan-Fried Sea Bass Fillet (g) on a mixed salad with crushed potatoes and Pesto dressing

Oven Roasted Corn Fed Chicken Supreme (g) served with lyonnaise potato and complimented by a chicken and thyme jus

Roast Rib of Beef (g) served with Puy lentils and roast port jus

*Two Courses and coffee with main courses chosen from **B**
£19.50, 3 Courses with coffee £23.50*

MAIN COURSES C

Individual Wellington of Beef finished in a Port wine and rosemary jus lie

Fillet of Halibut (g) with Mussel and Prawn Provençal accompanied by garlic sautéed potato and braised baby leek

Stir fried Breast of Duck with noodles and a honey and ginger sauce

Chilled Hot Smoked Salmon (g) with a citrus and chive mayonnaise and mixed leaves

*Two Courses and coffee with main courses chosen from **C**
£20.50, 3 Courses with coffee £24.50*

VEGETARIAN OPTIONS

Stir fried vegetable & noodles with sweet chilli sauce

Butternut Squash Thai Curry (g)

Mediterranean Vegetable Wellington

Goats Cheese and Sun blushed Tomato Risotto (g) served with Pesto dressed Roquette and Parmesan

(g) Gluten Free

The above dishes and prices assumes the selection of two main courses from the same section with two starters and two sweets. The selection of additional starters, main courses or sweets is available but will of course affect the cost of the menu.

Terraces Hotel

STIRLING SCOTLAND

BISTRO & FUNTION SUITES

SWEETS

Tiramisu
Individual Chocolate Truffle Mousse topped with raspberry coulis
Traditional Sweet Layered Cranachan Topped with raspberry Coulis (g)
Belgian Chocolate Teardrop
Cloutie Dumpling with Drambuie Ice Cream
Sticky Toffee Pudding with butterscotch sauce
Strawberry Cheesecake Served with fresh cream
Selection of fine Scottish cheeses with biscuits, grapes and quince jelly
Apple and Calvados Tart Tatin
Raspberry Crème Brûlée served with homemade shortbread (g)
Individual Passion Fruit Bavarois

BUFFETS

Menu A

Selection of white and Brown Sandwiches
Cajun Salmon and Cherry Tomato Kebabs (g)
Vegetarian Petit Crolines
Vegetable Samosas
Sausage Rolls

£7.95 per person

Menu B

Selection of white and Brown Sandwiches
Smoked Salmon & Spring Onion Quiche
Chefs hot buffet item of the day (g)
Vegetarian Petit Crolines
Chicken & Vegetable Pakora with a yoghurt dip
Vegetable Samosas
Sausage Rolls

£10.95 per person

Cold Fork Buffet £14.95 Per Person (g)

Baked Gammon and Pineapple
Roast Turkey

Coleslaw
Potato salad
Cucumber
Tomato
Mixed leaf salad

Chefs sweet selection

Freshly brewed coffee

Hot fork buffet £16.95 Per Person

Chicken and mushroom stroganoff (g)
Sausage Stovies
Stir fried vegetable & noodles with sweet chilli sauce

Jacket potatoes
Steamed rice
Coleslaw, cucumber, tomato

Chefs sweet selection

Freshly brewed coffee

Cold carved buffet £18.95 Per Person

Whole dressed salmon (g)
Honey baked ham (g)
Roast rib beef (g)
Vegetable lasagne

Jacket potatoes
Coleslaw, potato salad, cucumber tomato

Local cheese platter

Chefs sweet selection

Freshly brewed coffee and mints

4, Melville Terrace, Stirling, Stirlingshire FK8 2ND
Tel: 01786 472268 Fax: 01786 450314 sales@terraceshotel.co.uk www.terraceshotel.co.uk

Sister Hotel Nr Edinburgh: Maitlandfield House Hotel Haddington EH414BZ Tel: 01620826513 www.maitlandfieldhouse.co.uk